



Halifax Waterfront, Nova Scotia
beyondhospitalitygroup.ca
suzanne@beyondhospitalitygroup.ca
902-483-6239



BEYOND HOSPITALITY GROUP

Beyond Hospitality Group is a proudly local and female-owned restaurant collective based in Halifax, Nova Scotia. Founded with a vision to elevate the city's culinary scene, Beyond is known for creating thoughtful, high-quality experiences that go beyond the plate. Each concept under the Beyond umbrella is designed to spark connection, celebrate community, and deliver memorable moments through food, drink, and design.

With all of its venues uniquely located along the scenic Halifax waterfront, Beyond brings together a diverse and growing portfolio of restaurants and food experiences — each with its own distinct personality. From fine dining establishments to casual, creative spaces, the group blends local influence with global inspiration to offer something for every palate and occasion.

Coming Fall 2025: curated gift boxes, and immersive cooking classes. Our newest addition, The Crown & Anchor, a British Pub experience, will open in March 2026.





ASIA RESTAURANT & BAR

Pan-Asian Fine Dining

Asia Restaurant & Bar offers a premier Pan-Asian dining experience in a vibrant and sophisticated setting. The menu is designed for feasting and sharing, with innovative dishes inspired by, but not limited to, Japanese kaiseki, Chinese harmony, Vietnamese technique, and the generosity of Indian and Korean traditions. The ambiance is brought to life with lush greenery and vibrant peacock tones, creating a transportive experience.

A curated selection of elegant cocktails and wines enhances the full sensory experience.

Capacity

Peacock: Sit Down - 45 | Reception - 50
U-shape with Projection - 20

Monkey: Sit Down - 40

Patio: Sit Down - 60 | Reception - 60

Monkey & Patio: Reception - 100

Full Restaurant Reception - 180

1341 Lower Water St, Unit 122, Halifax
asiahalifax.com



CRÈME

Graceful & Whimsical Café & Patisserie

Crème is an enchanting Parisian-inspired café that brings delicate charm and refined elegance to Halifax's waterfront. Designed to feel like a dreamy escape, Crème blends floral touches, graceful interiors, and a sense of storytelling throughout every detail.

Specializing in artisanal pastries, savoury sandwiches, and classic afternoon tea, Crème offers an experience that is as visually captivating as it is delicious. Signature creations are whimsical and artfully handcrafted—ideal for celebrations, heartfelt gifting, or indulgent everyday rituals.

Whether you're basking in a sunlit brunch or sipping a twilight cocktail, Crème invites you to slow down and savour the beauty in every bite.

Capacity

Sit Down - 40

Full Restaurant Reception - 60

Reservations available for up to 20
- pre ordering preferred

1341 Lower Water St, Unit 123, Halifax
cremehalifax.com



SEA SMOKE

Upscale, Contemporary Fine Dining

Sea Smoke delivers a refined dining experience centered on fresh Atlantic seafood and elevated coastal cuisine. Located on one of Halifax's most coveted waterfronts patios, offering seating for over 120 guests outside —each table equipped with its own fire feature to enjoy the warmth and ocean views year-round. Inside, the elegant, modern interior sets the tone for elevated service and sophisticated fare. The menu highlights seasonal ingredients, top-tier sushi, and expertly prepared seafood, all complemented by a thoughtfully curated wine list and inventive cocktails. Whether you're celebrating or simply indulging, Sea Smoke is where memorable moments meet culinary excellence on the Halifax waterfront.



Capacity

Sit Down Inside - 60

Sit Down Outside - 133

Full Restaurant Reception - 100
With Outside is 200

1477 Lower Water St
at Bishop's Landing, Halifax
seasmokehalifax.com



VANDAL DOUGHNUTS

Casual, Artisanal Doughnut Shop

Vandal Doughnuts is Halifax's go-to for bold indulgence. With its playful energy and rebellious edge, Vandal serves up unlimited rotating doughnut flavours—from nostalgic classics to wild, unconventional creations that spark curiosity and delight.

Beyond the doughnuts, Vandal is known for its over-the-top freakshakes, decadent brownies, dipped cheesecakes, massive stuffed cookies, and offsite doughnut walls that bring the fun to any celebration. Customizable doughnuts are available to perfectly match any event theme, from birthdays to weddings to brand activations.

With vibrant branding and a fearless flair for creativity, Vandal is a treat-filled stop for locals, visitors, and anyone craving something unforgettable.

Capacity

Counter service and unlimited on quantities to order.

2306 Gottingen St, Halifax

1341 Lower Water St, Unit 124, Halifax
vandaldoughnuts.ca





Catering & Group Dining Information

At Beyond Hospitality Group, we offer a variety of elevated catering and private dining options, perfect for corporate events, celebrations, and special gatherings of all sizes. Whether you're dining in or hosting off-site, our team will work with you to create a customized culinary experience that reflects your vision.

Dine-In Group Reservations

Host your group with us and enjoy a custom multi-course menu, with the option to add curated wine and cocktail pairings for a full dining experience.

- Group bookings of 20 guests or more require a 25% deposit at the time of booking.
- Cancellation policy:
 - 30+ days prior: Full refund
 - 8–29 days prior: 75% refund
 - Under 7 days: No refund (exceptions may apply)
- Full buyouts, semi-private options, and exclusive experiences available upon request.

Wholesale Orders

We also offer wholesale pricing for daily prepared goods. Delivery is available. Please reach out for a custom quote.

Catering & Off-Site Events

We proudly offer custom off-site catering with selections from all of our concepts. From casual to refined, we'll tailor a menu to match your occasion—whether it's a corporate lunch, bridal shower, birthday, or private dinner.

- Choose from customizable menus including:
 - Sandwich & charcuterie trays
 - Custom cakes & chocolates
 - Themed table spreads
 - Full-service plated meals
 - Donut walls, freakshakes, and more
- Delivery: begins at \$20 within HRM (+ tax)
- Service options: Delivery only, delivery with setup, or full-service staff available by request
- Notice required:
 - Up to 50 guests: 48 hours
 - Over 50 guests: 7 days
- Payment terms:
 - 50% deposit at time of order
 - Balance due 1 week prior to delivery
- Cancellation policy:
 - 30+ days: Full refund
 - 8–29 days: 75% refund
 - Under 7 days: No refund

CATERING MENU

The Savoury Breakfast Platter

\$84 per dozen

4 egg ham and cheese brioche bun
4 quiche lorraine
4 breakfast sausage rolls

The Sweet Breakfast Platter

\$68 per dozen

4 pistachio cube croissants
4 ricotta almond cake
4 cinnamon rolls

The Cookie Platter

\$48 per dozen | Choose 3 kinds:

Classic Chocolate Chip, White
Chocolate Pistachio, Peanut Butter
Caramel, Triple Chocolate Brownie,
Ginger Molasses, Oatmeal Raisin

The Donut Platter

\$48 per dozen | Choose 3 kinds:

Classic Homer, Strawberry Jam Filled,
Skor Twist, Mango Cheesecake, Apple
Fritter, Maple Bacon

Strawberries Dipped in Chocolate

\$10 per person

Elegant and indulgent—juicy
strawberries hand-dipped in rich
chocolate, displayed beautifully
for guests to enjoy. We can customize
the chocolate drizzle or add edible
prints for a sweet branded moment.

Candy Cups or Candy Table

\$5 per person

A vibrant and colourful display of themed
candies served in individual cups or
arranged beautifully on a full table. Can
be colour co-ordinated to match your
palette, and custom labels or toppers can
be added for a fun and festive twist.

Mini Dessert Platter

\$48-\$60 per dozen

Mini victorian sponge cake
Mini basque cheesecake
Creme cupcakes
Macarons
Mini chocolate fudge cake
Mini carrot cake w/ cream cheese frosting
White chocolate financiers
Cake pops
Strawberry shortcake cup
Tiramisu cups
Raspberry trifle cup
Black forest cups
Mini pistachio caramel brownies
Mini Lemon meringue tarts
Mini Fruit tarts
Mini Creme brulee tarts
Mini Banoffee tarts
Mini Coconut cream pie
Chocolate dipped strawberries

The Smoked Salmon Platter

\$6 per person

MINIMUM ORDER 10 PEOPLE

everything bagel crisps, atlantic smoked
salmon, cream cheese, dill cream
cheese, creme fraiche, pickled onion,
capers, cucumber

The Fruit Platter

\$12 per person

MINIMUM ORDER 10 PEOPLE

Selection of fresh fruits and berries,
pistachio honey, maple mascarpone

Hummingbird Banana Bread with Ricotta and Jam

\$8 each

MINIMUM ORDER 5 EACH

CATERING MENU

Strawberry Pistachio Overnight Oat Pots

\$68 per dozen

MINIMUM ORDER A DOZEN

Mango Coconut Chia Pudding Pots

\$68 per dozen

MINIMUM ORDER A DOZEN

Greek Yogurt, Lemon and Blueberry Granola Pots

\$68 per dozen

MINIMUM ORDER A DOZEN

Black Currant Scones with Strawberry Jam and Housemade Clotted Cream

\$60 per dozen

MINIMUM ORDER A DOZEN

Cheese Biscuits with Whipped Herb Butter

\$60 per dozen

MINIMUM ORDER A DOZEN

Afternoon Tea

\$45 per person

Savoury Brioche Platter

\$88 per dozen | Choose 3 kinds:

- Snow crab and Lobster
- Egg salad with chives
- Coronation chicken salad with apple, cashews and raisins
- Hummus with roasted vegetables
- Mortadella and Burrata with pesto
- Roast beef with caramelized onion, old cheddar and honey mustard
- Smashed avocado, tomato & cashew
- Smoked salmon, cream cheese and capers

The Creme Salad Pots

\$10 each

Mixed greens, roasted beetroot, goat cheese, quinoa, pickled cabbage, strawberries and candied nuts

The Forest Salad Pots

\$10 each

Burrata, seasonal vegetables, pistachio pesto

The Green Goddess Salad Pots

\$10 each (Vegan and GF)

lettuce, edamame, green peas, cucumber, sprouts, avocado and pesto

Crudite and Hummus Pots

\$10 each

Selection of fresh vegetables and roasted garlic hummus

The Cheese Platter

\$20 per person

The Cheese & Charcuterie Platter

\$22 per person

The Cheese & Charcuterie Lunch Box

\$24 per person

Assortment of local and international cheese and meats, with homemade accompaniments and macaron

The Lunch Box

\$22 per person

Chicken salad bun, cucumber dill cream cheese sandwich, creme salad, macaron, and fresh fruits

The Cheese and Charcuterie Pots

\$15 each

MINIMUM ORDER 10

CATERING MENU

The Crudite and Dip Platter

\$12 per person

MINIMUM ORDER 10 PEOPLE

roasted garlic hummus, caramelised onion cream cheese, snow crab and ricotta or beetroot ricotta served with fresh vegetables and crackers

The Tartare Platter

\$15 per person

MIN ORDER 10 PEOPLE

- Yuzu salmon tartare
- Sesame Tuna tartare
- Jalapeño Hamachi
- served with assortment of vegetables, caviar and crackers

The Mini Samosa Platter

\$60 per dozen

MINIMUM ORDER A DOZEN

- Vegetable
- Chicken korma
- Curried beef
- served with assortment of chutneys

The Dimsum Platter

\$60 per dozen

MINIMUM ORDER A DOZEN

- Duck Spring roll
- Prawn toast
- BBQ chicken bun
- Pork belly bao
- Black pepper beef

Sushi Boats

\$40 per hour, Chef on site

An elegant sushi experience featuring freshly prepared rolls and nigiri, artfully displayed. Optional sushi chef on site. Customizable serving boats, napkins, or wasabi art. Chef on site available to make fresh live sushi

Fusion Classic Roll Tray

\$160 for 70 piece total

- black mamba roll
- mame ten roll

- waterfront roll
- dynamite roll
- sunset roll
- alaska roll
- california roll
- diver scallop roll
- shrimp tempura roll

Classic Roll Tray

\$120 for 54 piece total

- california roll
- spicy salmon roll
- alaska roll
- philadelphia roll
- chef's spicy tuna
- dynamite roll
- butterfish roll
- atlantic roll
- shrimp tempura roll

Vegetarian Roll Tray

\$90 for 44 piece total

- sweet potato roll
- yasai roll
- the vegan roll
- volcano roll
- tiger lily roll
- avocado roll
- cucumber roll
- vegetable tempura roll

Fusion Roll Tray

\$210 for 78 piece total

- sea smoke roll
- vegas roll
- tiger lily roll
- holy dynamite roll
- black mamba roll
- sunset roll
- waterfront roll
- dynamite salmon roll

Premium Sea Smoke Tray

\$380 for 140 piece total

- salmon nigiri
- scallop nigiri
- tuna nigiri
- alaska roll
- sea smoke roll
- nova scotia roll
- mame ten roll
- black mamba roll
- waterfront roll
- california roll
- chef's spicy tuna roll
- dynamite salmon roll
- shrimp tempura roll

CATERING MENU

Live Oyster Shucking Station

\$45 per dozen including
\$50 per dozen with Caviar
Chef on site \$30 per hour

Fresh, premium oysters shucked live on-site by our expert team. Served on ice with classic garnishes, including accompaniments.

Cold Seafood Tower

\$42 per person

Assortment of Mussels escabeche, poached shrimp, clams, marinated calamari, snow crab dip, smoked salmon, tuna tartare, lobster salad. Served with bread, crackers and accompaniments.

Add 30g Acadian sturgeon caviar
for \$120

CUSTOM CAKES

Each cake is thoughtfully designed to reflect the spirit and style of your celebration. From whimsical and floral to sleek and sculptural, our team collaborates with expert bakers to craft stunning, made-to-order creations.

We offer:

- Hand-painted details
- Multi-tiered or single-layer options
- Sculpted designs
- Elegant finishes and modern aesthetics

Whether you're celebrating a birthday, milestone, or corporate event, we'll help bring your vision to life with a cake that's as unforgettable as the occasion—and just as delicious.

Inquire for pricing.

Shrimp Tower

\$48 per dozen

A striking seafood display featuring layers of chilled jumbo shrimp, elegantly arranged on a tower of ice and served with classic accompaniments like cocktail sauce, lemon wedges, and house-made dips.

Optional Add-On:

30g Acadian Sturgeon Caviar
Emerald – **\$120**, Gold **\$130**

For a truly premium touch, add this delicacy to elevate the seafood experience.

WHOLESALE PRICE LIST

Almond Croissant **\$3.25**

Chocolate Hazelnut
Croissant **\$3.25**

Plain Croissant **\$2.50**

Quiche **\$3.50**

Breakfast Bun **\$3.50**

Chocolate Chip Cookie **\$1.50**

Salted Caramel Brownie **\$2.25**

Blueberry Streusel Muffin **\$2.25**

Morning Glory Muffin **\$2.25**

Banana Chocolate Chip **\$2.25**

Scones - Triangle **\$3**

Strawberry Danish **\$3**

Cinnamon Roll Dipped
In Maple Fondant **\$3**

We can guide you to curate the most suitable menu for your guests. We are able to accommodate many dietary restrictions. Applicable taxes and service charges will be applied.